



Chicken ballotine with red fruit sauce

Ingredients

- **10g Gravy Sauce (Art. 43881)**
- **8g Gallina Seasoning (Art. 40022)**
- **140g Red Twist Dressing (Art. 55308)**
- 200ml water
- 50g parmesan
- 500g chicken fillet
- 6-7 slices of prosciutto
- 2 green bell peppers
- 2 red bell peppers
- 100g blackberries

For the risotto

- 150g Arborio rice
- **10g Premium Chicken Broth (Art. 43951)**
- **4g Garlic Paste (Art. 55014)**
- 50g grated parmesan
- 50g butter cubes
- 50ml white wine
- 1 small onion finely chopped
- Fresh thyme
- 80g black raisins (soaked in sweet wine)
- 2 tbsp finely chopped chives

Cooking instructions

1. Season the chicken fillets with Gallina Seasoning and spread them on a plastic wrap.
2. Spread the grated parmesan over the entire surface, and place the bell peppers in strips at the edge. Roll tightly into a ballotine and place in vacuum-sealed bags.
3. Cook sous vide at 76°C for 2 hours. Cool the rolls and wrap them with prosciutto.

4. In a non-stick pan, caramelize the ballotine, then deglaze with Red Twist dressing in the same pan and add the blackberries. Add water, Gravy Sauce, and bring to a boil. Blend and strain.
5. Prepare the Premium Chicken Broth with ½ liter of water in a pot.
6. In another small pot, prepare the parmesan risotto by gradually adding the broth until creamy. In the end, add the raisins, chives, thyme, and butter.
7. Serve a portion of the risotto, and on top, place 2-3 pieces of the ballotine. Pour over the sauce.

